

stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **27.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **15.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (35.1%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.7 kg (24.6%)	80 %	3
Grain	Monachijski	0.2 kg (7%)	80 %	16
Grain	Amber Malt	0.1 kg (3.5%)	75 %	43
Grain	Weyermann - Carared	0.1 kg (3.5%)	75 %	45
Grain	Strzegom Karmel 150	0.1 kg (3.5%)	75 %	150
Grain	Jęczmień palony	0.2 kg (7%)	55 %	985
Grain	Weyermann - Carafa II	0.05 kg (1.8%)	70 %	837
Grain	Jęczmień niesłodowany	0.4 kg (14%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	4 g	60 min	7 %
Boil	Sybilla	22 g	60 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	10 min
Other	pożywka	1 g	Boil	10 min

Water Agent	gips	1 g	Mash	60 min
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